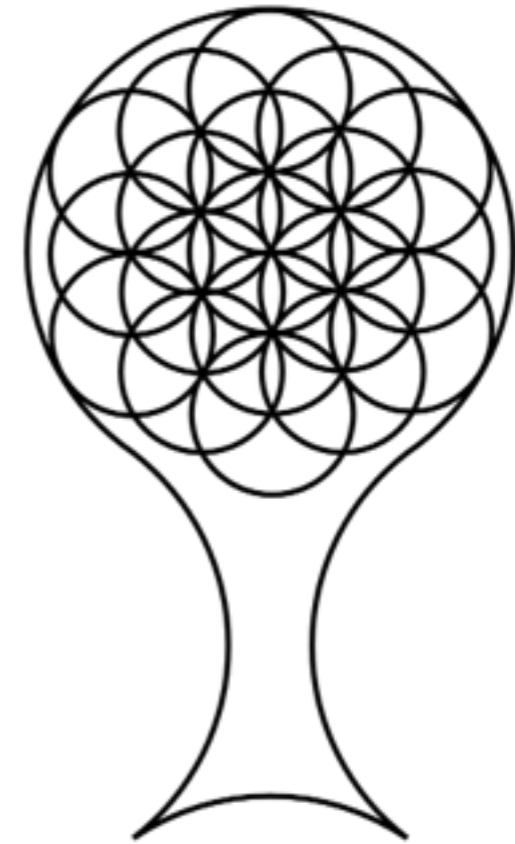


# Indigenous Micro Organisms

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[www.naturalfarminghawaii.net](http://www.naturalfarminghawaii.net)



# Overview

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- Definitions
- Collection Process
- Picture of successful collection
- Traditional Recipe
- Keys to growing IMO
- Deploying IMO



# Indigenous \_\_\_\_\_ Organisms

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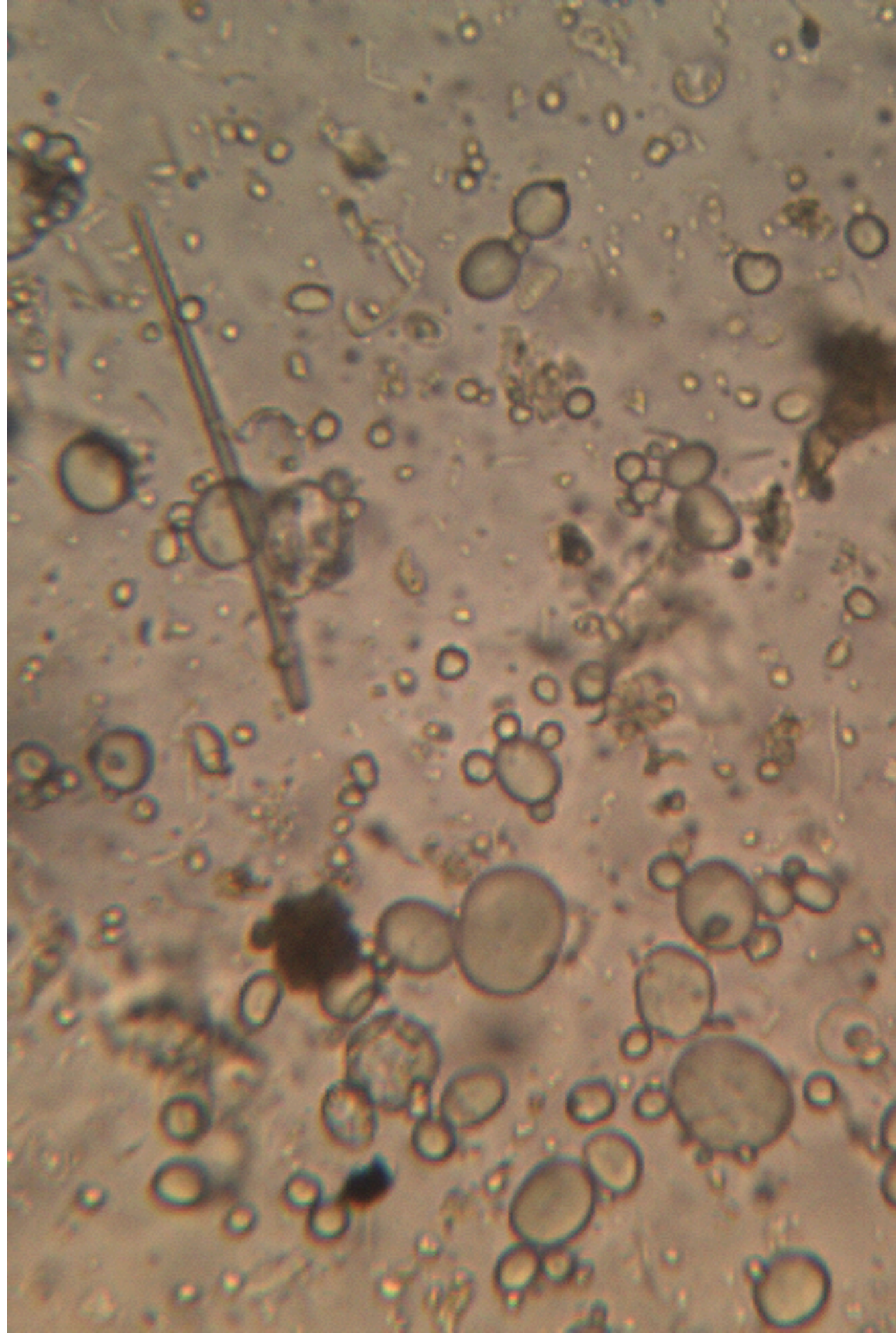
- Indigenous = naturally occurring; native
- Micro = tiny
- Medicinal = good for you
- Myco = fungal
  
- Organisms = organization of tools/life/organs



# Collection Process

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- Cook a simple carbohydrate to soften
- Build microcosm favorable to fungus
- Put where you know good microbes are
- Let microbes move in for a few days
- Collect before bad guys invade
- Preserve with equal parts of brown sugar





# Traditional Recipe

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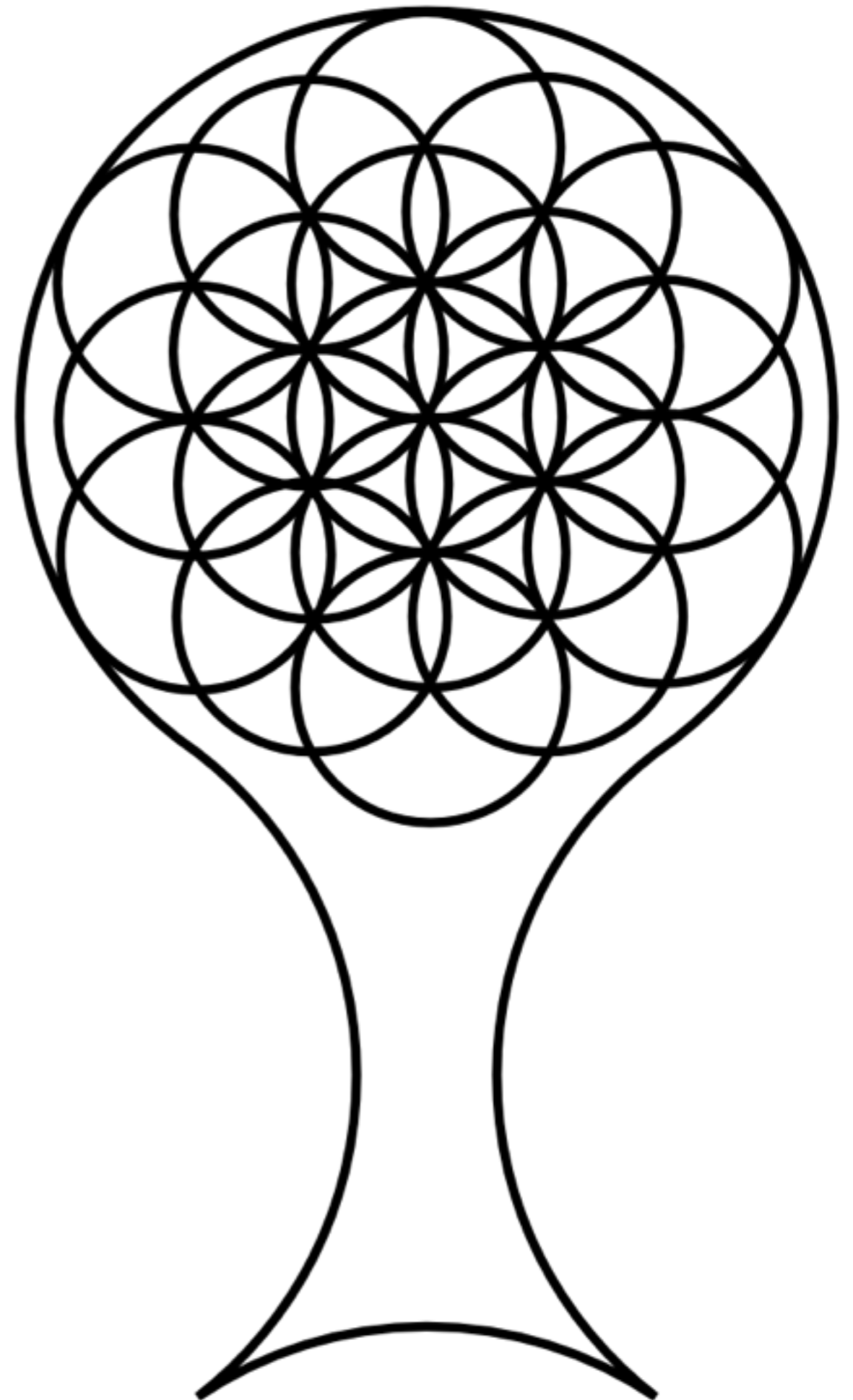
- Cook 6 cups of white rice with 4 cups of water
- Fill wooden lunch box 2/3 full with loosely packed rice
- Place in forest
- Let ferment for 3-5 days
- Mix with equal parts of brown sugar



# Keys to growing IMO

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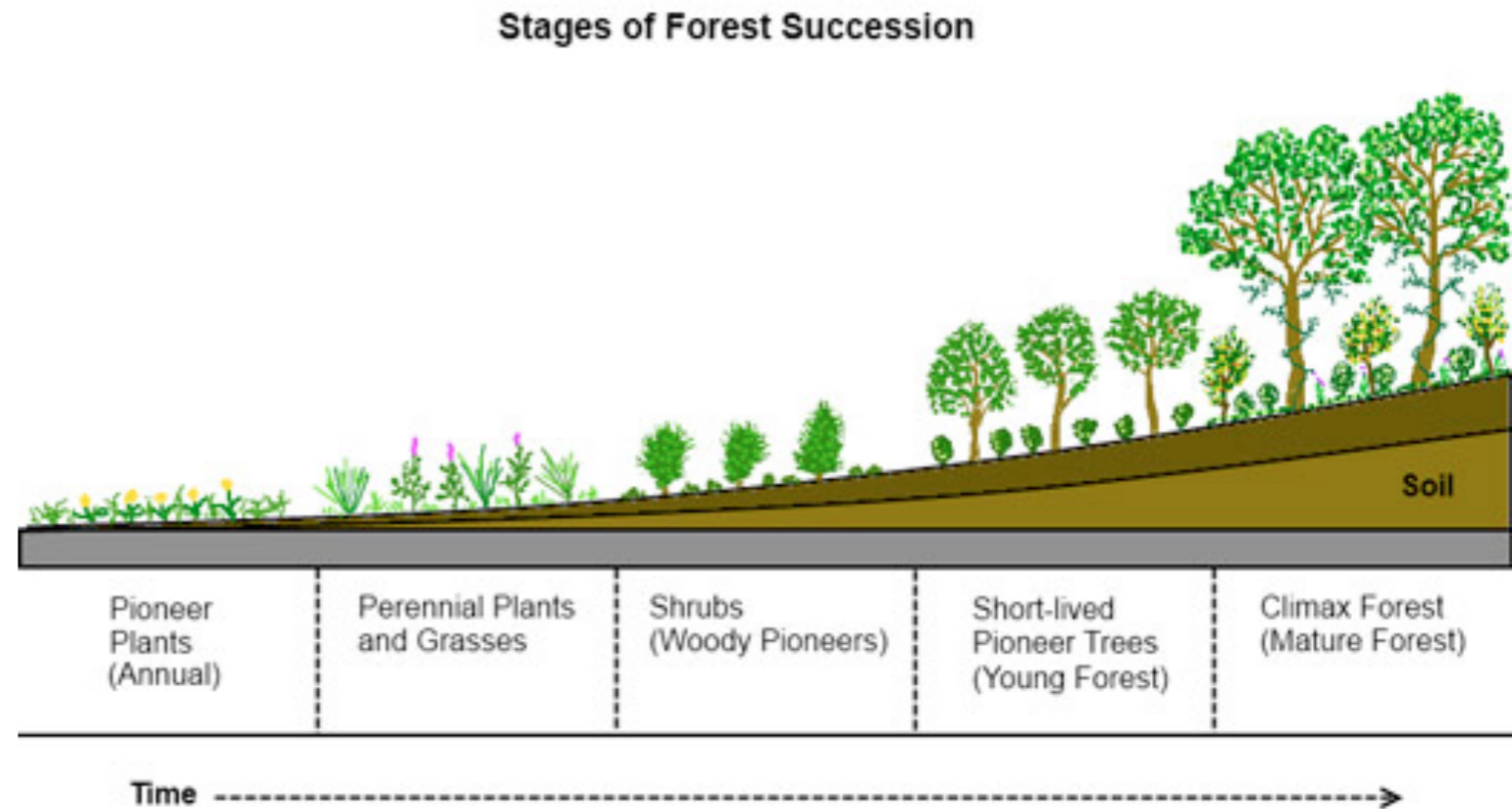
- IMO is aerobic. meaning it loves oxygen. if oxygen is cut off it sleeps.
- If oxygen is cut off for too long (>30 minutes), it dies and pathogens emerge.
- Too much moisture (water) can cause anaerobic (no-oxygen) conditions
- IMO is low temperature, grows best when composts stay below 120 fahrenheit



# Gathering Considerations

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- Mauka forests are going to have the most fungal activity
- Banana & bamboo patches are good for veggie growers
- Undisturbed areas where microbes have naturally matured
- Want well adapted microbes used to working and making a living in the soils





# Strengthening and Deploying IMO

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- Making IMO #3&#4 bokashi
  - selects for best fungus
  - tunes microbes for soils
- Actively Aerated Tea
  - Highly oxygenated in water with foods to max populations
- Composting
  - Classic C:N ratio
- Mixing straight into water





Age of Aquarius

Water based methods for the win!